

## DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

### MAINS



#### SOUP 22

Roasted pumpkin & coconut served with artisan sourdough bread  
(\*NGP, \*NDP, VE)

#### LEMON SOLE 48

Green beans, vichyssoise sauce, fennel, olive, citrus salad & gnocchi  
(\*NDP)

Pair with Chard Farm Chardonnay 2024

#### BEEF CHEEK 48

Parmesan mashed potato, grilled garden courgette, labneh, crispy Calvo Nero & port wine jus (NGP)

Pair with Clearview Merlot 2022

#### VEGETABLE KORMA 38

Garden vegetables in korma sauce, served with basmati rice & naan bread  
(V, \*NGP)

Pair with Mt. Difficulty Pinot Noir 2023

#### TEMPURA FISH & OKONOMIYAKI 38

Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce & dried chilli  
(\*NDP)

Pair with Te Kano Pinot Gris 2023

#### WAGYU BOLOGNESE 39

Spaghetti, ricotta, extra virgin olive oil & parmesan

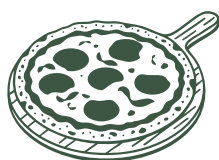
Pair with Mount Edward TED Pinot Noir 2022

#### CHICKEN KORMA 42

Homemade marinated chicken in korma sauce, served with basmati rice & homemade naan bread  
(\*NGP)

Pair with Jim Barry The Lodge Hill Shiraz 2021

### PIZZAS



#### GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

#### MIDDLE EAST 36

Beef kofta, eggplant, pickled onion, tzatziki sauce & garden rocket

#### TANDOORI CHICKEN 36

Chicken tikka, spring onion, spinach, tomato, labneh & cashew

#### AMERICAN 36

Picante pepperoni, mozzarella & vincotto

#### FROM THE GARDEN 34

Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette & citrus aioli

#### HALF & HALF PIZZA 38

#### VEGAN CHEESE 5

#### GLUTEN FREE BASE 8

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### BURGERS



#### THE MILLBROOK PRIME 33

Prime beef patty, onion relish, cheddar cheese, tomato, mixed leaves, gherkins & aioli

(\*NGP)

Add bacon 6

#### THE DELUXE VEGE 29

Crispy homemade mixed vegetable patty, cos lettuce, crispy potato & tandoori mayo (V)

**GLUTEN FREE BUN 5**

**ALL BURGERS ARE SERVED WITH FRIES & ARTISAN BUN**

### SIDES



#### GREEN SALAD 15

Lettuce, cherry tomato, cucumber, yuzu dressing & furikake

(V, VE)

#### GARDEN CARROTS 15

Honey roasted garden carrots & fresh thyme

(V, \*VE)

#### CRISPY POTATOES 15

Twice cooked potatoes & homemade aioli

(V, \*VE)

#### SHOESTRING FRIES 15

Fine-cut, lightly salted & crisp

(V, VE)

#### COURGETTE & GREEN BEANS 15

Citrus yoghurt & dukkha

(V, \*VE)

### DESSERTS



#### PANNA COTTA 17

Silky vanilla panna cotta served with kiwi compote, kiwifruit sorbet & pistachio biscotti

(NGP)

#### AFFOGATO 10 + LIQUOR

Espresso shot with vanilla bean ice cream

(NGP)

#### CHEESECAKE 17

Deconstructed mixed berry cheesecake with almond crumble & strawberry ice-cream

(\*NGP)

#### ADD LIQUOR

Kahlua 10

Frangelico 11

Baileys 11

Amaretto 10

## KEY

**NGP:** Not made with gluten products  
**NDP:** Not made with dairy products

**V:** Vegetarian  
**VE:** Vegan

\*When the star key is shown there is an option for this dish to be altered to fit your dietary requirements (without gluten or without dairy)

Please advise your server of any dietary requirements.

We will make every effort to accommodate these, but please note our kitchen is not allergen free.